# The Sonoma County Probation Camp's

# CULINARY PROGRAM

# Catering Menu - sample items:

APPETIZERS Starting at \$3 per person

Passed or Buffet Style

- Ahi Tuna or Salmon Poke with Wontons
- Mini Corn & Estero Gold Quesadillas
- Pork Sliders with Spicy Apple and Beet Slaw
- Sicilian Lamb Meatballs
- **Prawns with Chermoula Sauce**
- Pomodoro Bruschetta on Local Artisan Bread

# LUNCH SANDWICHES...... Starting at \$10 per person

Includes Dressed Green Salad and Dessert of Homemade Cookies

- Camp Roasted Beef, Horseradish Aioli, Arugula and Red Onion
- Turkey Breast with Smoked Cheddar and Chipotle Mayo
- Ham, Brie Cheese and Pear with Honey Mustard on Soft Roll
- Grilled Veggies on Camp Made Focaccia Bread
- Tell Us What Sandwich You Want!

## LUNCH OR DINNER ENTREES

## Entrees:

Vegetarian or Chicken Ratatouille Roasted Salmon or Sea Bass Chèvre Stuffed Chicken Breast BBQ: Ribs. Brisket or Chicken Chicken Piccata

**Home Style Meatloaf** Roasted Pork or Eggplant Roulade

**Creamy Three-Cheese Polenta** Cilantro-Pineapple Rice Truffle-Mashed Potatoes **Traditional Potato Salad** Country Style Cole Slaw Sweet Potatoes French Fries

## Vegetables:

White Bean & Corn Succotash **Cumin Black Beans Mixed Seasonal Vegetables Green Beans, Almond & Smokey Tomatoes** Roast Beets, Fennel & Citrus

### Cookies:

**Peanut Butter Chocolate Chip** Chocolate/Chocolate Chip **Oatmeal Raisin** 

### Desserts:

**Carrot Cake Pumpkin Pie Apple-Pecan Strudel Chocolate Lava Cakes** 

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- Sodas (sorry, no bottled water)
- Guacamole, Salsa
- Potato Chips, Corn Chips, Pretzels, etc.

CATERING YOUR EVENT HELPS US TO TEACH REAL WORLD SKILLS TO OUR YOUTH!

